BANFI
Piemonte



AVAILABLE FORMATS:
0,75 l - 1,5 l.

Rosa Regale

Brachetto d'Acqui DOCG

2026

VARIETIES

Brachetto d'Acqui

DESCRIPTION

A Banfi Piemonte classic made from the Brachetto grape, an ancient and complex aromatic grape typical of the area.

The 2026 vintage was characterized by high temperatures starting as early as May and continuing throughout the summer. Fortunately, winter rainfall ensured good water reserves in the soil, allowing the vines to withstand the hottest months without significant water stress.
At the same time, the lack of spring rainfall limited the pressure of fungal diseases, favouring the development of perfectly healthy grapes.
In a particularly hot and early vintage, with the harvest taking place approximately 10–12 days earlier than in 2025, it was essential to act promptly to determine the optimal time for harvesting. The Brachetto harvest began on 10 August.

Fine, persistent foam and a delicate, long-lasting perlage, with a pronounced crown of bubbles forming around the rim of the glass.
Bright red colour. Intense, aromatic bouquet reminiscent of strawberries and Bulgarian rose. Sweet and well-balanced on the palate, with acidity providing freshness and notes of wild berries on the finish.

A perfect dessert wine to accompany fresh strawberries, fruit salads, fruit tarts, and delicate pastries.

TECHNICAL NOTES

Soil: calcareous-clayey

Trellising System: low trellising system with Guyot pruning
Vine Density: no fewer than 4500 vines/ha
Hectar Yeald: 80 q/ha

Fermentation: in temperature-controlled stainless-steel tanks according to the Charmat Method

Alcohol: 7%
Residual sugar: 100 g/l

Suggested serving temperature: 8-10°C

First vintage produced: 2000